



FEDERAL ACTIONS



Department of Commerce

COAST AND GEODETIC SURVEY

WARNS AGAINST USING OBSOLETE CHARTS:

Collecting old charts can be a satisfying hobby, but the economy-minded skipper or pilot who tries to get a few more months' use from an out-of-date chart is only asking for trouble, the Director of the Coast and Geodetic Survey, U. S. Department of Commerce, pointed out on December 2, 1958.

The Director cautioned against such practices since constant changes in landmarks, aids to navigation, and submerged obstructions necessitate frequent revisions and corrections on modern charts which, unless applied, make the charts obsolete and hazardous to use.

The Coast and Geodetic Survey publishes 814 nautical charts covering the United States and its possessions. In an attempt to keep up with the constant changes, the Survey made more than 8 million hand corrections on its nautical charts last year. These corrections were made at the Survey's Washington office, the New York District Office, and the San Francisco District Office for distribution to the 441 sales agents throughout the country. When more than 40 hand corrections must be made on a chart, a new print is issued.

In the course of a year or even a few months, in some areas, revisions may involve complete changes in channels, buoys, and locations of wrecks. Resurveys of charted areas using modern instruments often reveal dangers that were previously undetected. One new edition along the Maine Coast involved over 120 changes, any one of which, if uncorrected, would constitute a navigation hazard.

One instance was revealed where a well-meaning skipper sent in a chart with penciled-in soundings indicated for a blank area on his chart. Investigation showed that the area had been surveyed and completely charted, but the skipper's chart turned out to be several years out of date.

The Director said, "This and similar cases point out the fact that, by nature, man develops an aversion to discarding old charts and regardless of the mode of transportation involved, these pseudo-treasures are tucked away in glove compartments, against bulkheads, and in cockpit compartments. The most that can be expected of using an old chart is that it will offer one reason why an accident happened."

To help to insure that only the latest charts are used, a list of the latest available prints of nautical charts has been prepared by the Coast and Geodetic Survey for publication in the weekly "Notice to Mariners" during January 1958.

A user of charts is advised to take stock of his charts, but wait until shortly before he is ready to leave before buying them, to assure the latest possible charts. The second suggestion is to consult the weekly "Notice to Mariners" for changes occurring, and keep your charts up to date. Information on changes in the local area may be found in the Local Notice to Mariners, published by the local Coast Guard District office.

For those who want to collect old charts the Coast and Geodetic Survey has on file a large number of original copperplate engravings of early editions of nautical charts, some of which date back to the 1850's. More than 70 different charts are available in prices ranging from \$1.00 to \$2.50.

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Federal Communications Commission

NEW LICENSING REGULATIONS FOR MARINE RADIOS:

New licensing regulations applicable to marine radios were issued recently by the Federal Communications Commission.

1. Beginning January 1, 1959, all transmitters of 2 to 3 Mc band class used in new installations must be Commission "type accepted" equipment.

2. Transmitters now licensed on boats are good until expiration date of the license. They may be relicensed to the same owner and same boat. Such relicense will be valid until 1963, when all sets must be "type accepted."

3. Interim licenses will not be issued for "non-type accepted" sets after January 1, 1959. It will be necessary to send your application direct to Washington.

4. The Commission requests that license applications on new installations for "non-type accepted" equipment not be filed after November 1, 1958, due to the time necessary to process applications.

Contact your marine radio supplier for advice if your radio license is up for renewal or if you are making a new installation.



Federal Trade Commission

CONSENT ORDERS PROHIBIT THREE SEAFOOD PACKERS AND BROKERS FROM MAKING ILLEGAL BROKERAGE PAYMENTS:

Three Seattle, Wash., canned seafood packers and primary brokers were requested to stop making illegal brokerage payments by Consent Orders (7035 Canned Seafood, 7089 Canned Seafood, and 7154 Seafood) approved by the Federal Trade Commission on November 8, 1958. All three were charged with violating Sec. 2(c) of the Robinson-Patman Amendment to the Clayton Act by giving

favored customers reduced prices reflecting brokerage, or rebates in lieu of brokerage.

Taking final action on each of these complaints, the Commission affirmed an order, in each case, by one of its hearing examiners which had been agreed to by the Commission's Bureau of Litigation and by each company and its officers.

Consent Order (7035 Canned Seafood): Requires a Seattle, Wash., firm packing canned salmon and other seafood and also acts as a primary broker for various packer principals to stop making brokerage payments which are forbidden by law.

For example, the complaint (made on January 14, 1958) alleged, on direct sales not involving field brokers, at least one favored buyer of the firm's own products was granted a 2-1/2 percent rebate (the customary brokerage fee) under the guise of a promotional allowance; and in sales of other packers' seafood, the firm charged customers less than the prices accounted for to the packer. The order forbids these practices in the future.

Consent Order (7089 Canned Seafood): Forbids a Seattle, Wash., packer and distributor of seafood to pay illegal brokerage to its customers.

In its complaint of March 20, 1958, the Commission charged that on direct sales not involving brokers, favored buyers were granted discounts or price reductions approximating the normal brokerage fee of 2-1/2 percent. In transactions handled through brokers, favored customers were given reductions offset by cutting the broker's commission, the complaint continued.

Consent Order (7154 Seafood): Requires a Seattle, Wash., primary broker of seafood to stop favoring customers with illegal brokerage payments.

The company was charged by the Commission on May 26, 1958, with granting certain buyers rebates in lieu of brokerage or price concessions reflecting brokerage. The firm either absorbed these rebates from its customary 5 percent brokerage fee, or shared them with the field broker involved out of the 2-1/2-percent commission each receives, the complaint alleged. Typical methods cited were selling at lower prices than those accounted for to packer-principals; granting price deductions wholly or partly not charged back to the packers; and taking reduced brokerage on sales involving price concessions. The order forbids these practices in the future.

The agreements, in each case, are for settlement purposes only and do not constitute an admission by the respondents that they have violated the law.

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SEAFOOD PACKER AND BROKER ORDERED TO STOP MAKING ILLEGAL BROKERAGE PAYMENTS:

The Federal Trade Commission on December 22, 1958, approved a consent order (7210 Seafood) requiring a Hammond, Ore., seafood packer and its New York City broker, to stop making illegal brokerage payments.

The Commission adopted an initial decision by one of its hearing examiners containing an order agreed to by the companies and the Commission's Bureau of Litigation.

A Commission complaint, issued on July 23, 1958, charged the concerns with

favoring certain buyers by (1) reducing net prices by approximately the brokerage commission; (2) giving them rebates or payments out of brokerage earnings for part of agreed-to-promotional allowances; and (3) agreeing to pass on a part of the brokerage in sharing price reductions granted these buyers in the form of promotional allowances. The complaint had alleged that these practices violate Sec. 2(c) of the Robinson-Patman Amendment to the Clayton Act.

In a second count, the complaint charged that the concerns paid a \$50-per-month promotional allowance to a Pennsylvania customer and a \$750 allowance to a customer in New Jersey. These allowances were not granted to competing customers on a proportionally equal basis as required by Sec. 2(d) of the law, the complaint maintained.

Joined in the order prohibiting these practices in the future are the officials of the companies involved. The agreement is for settlement purposes only and does not constitute an admission by the respondents that they have violated the law.

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SEAFOOD PACKER AND ITS EXCLUSIVE BROKERS TECHNICALLY ADMIT ILLEGAL BROKERAGE PAYMENTS:

A Seattle seafood packer firm and its exclusive brokers stated that although illegal brokerage grants were technically illegal, they benefited "the buying or consuming public." This was the firm's reply to Federal Trade Commission charges of making illegal brokerage grants to some customers (Answer 7249 Canned Seafood).

Filing a joint answer to the Commission's complaint of September 11, 1958, were: the packer and its president and treasurer; and the brokerage firm and its president.

The complaint had charged them with granting favored buyers discounts or allowances in lieu of brokerage, in violation of Sec. 2(c) of the Robinson-Patman Amendment to the Clayton Act. Typical methods used by the firms, the complaint had charged, were: (1) granting buyers price reductions where either a primary or field broker, or both, were not used or, if used, took a reduction in their fee; and (2) selling at net prices lower than those accounted for to the packer-principal.

One of the brokerage firms has not been engaged in business since 1957 and was maintained since that date solely for tax purposes, the answer states, and it will be dissolved after January 1, 1959.

The brokers admit that in August 1956 they entered into a joint venture with the packer, becoming his exclusive broker, with certain direct sales excepted, and that in January 1957 the broker became the exclusive broker for the packer's whole pack under a new name. The answer denies, however, that the packer ever shared in any of the brokerage earnings under this joint venture, and maintains that the broker received full commissions on all sales.

Though admitting that prior to January 1, 1957, the packer had charged some direct buyers prices below those offered when brokers were utilized, and that the brokers made sales to certain buyers at prices below those accounted for to the packer, the answer declares these practices were discontinued as of that date.

According to the answer, the brokers, in order to better acquaint the public with the packer's brands, offered on equal terms to all customers in certain areas "promotional allowance" funds to be used "in the development of public recognition of Respondent broker's labels." These funds were granted out of brokerage earnings, and insofar as they amount to indirect price reductions or contributions benefiting the buyers, they were admittedly technical violations of the law.

Defending these arrangements, the answer declares they "have resulted in increasing the sales of their product in the areas mentioned, higher commissions for themselves and the field brokers, greater profits for their buyers, and the development of competition in these areas to the benefit of the buying or consuming public."

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SHRIMP FIRM DENIES PAYING ILLEGAL BROKERAGE:

A New Orleans shrimp-producing and packing company has denied (Answer 7274 Shrimp) Federal Trade Commission charges of favoring direct buying customers with illegal brokerage payments, according to a December 8, 1958, Commission news release.

In answer to the Commission's complaint of October 8, 1958, the company admits that about 60 percent of its sales are made direct to certain of its customers without utilizing the services of its brokers. However, it flatly denies the Commission's charge that these direct purchases are granted allowances approximating the normal brokerage fee or price reductions reflecting this brokerage, in violation of Sec. 2(c) of the Robinson-Patman Amendment to the Clayton Act.

The company asked dismissal of the complaint.



General Services Administration

AGAR STOCKPILE TO BE SOLD IN 1959 AND 1960:

The General Services Administration plans to sell by competitive bidding about 198,173 pounds of agar now held in the national stockpile. Sales will be spaced at least six months apart and not more than 42 short tons (84,000 pounds)

will be offered at any one time, according to the notice in the December 12, 1958, Federal Register. The agar will be available for sale beginning after June 12, 1959.

It is believed that this plan of sale will protect the United States against avoidable loss and will also protect producers, processors, and consumers against avoidable disruption of their usual markets.

The Office of Civil and Defense Mobilization has made a revised determination (pursuant to section 2(a) of the Strategic and Critical Materials Stock Piling Act) that there is no longer any need for stockpiling agar. This decision was due to the obsolescence of the stockpiled agar for use in time of war and was based upon the finding of the Office of Civil and Defense Mobilization that new and better forms of agar, within the meaning of section 3(e) (2) of the Act, have been developed for the same uses for which the agar was stockpiled. Also, that domestic capacity for the production of new and improved forms of agar is adequate to meet estimated mobilization needs.



Department of Health, Education, and Welfare

FOOD AND DRUG ADMINISTRATION

REGULATIONS ON FOOD ADDITIVES PROPOSED:

Regulations on food additives were proposed by the Food and Drug Administration on December 9, 1958, to carry out the requirements of the 1958 Food Additives Amendment to the Federal Food, Drug, and Cosmetic Act. The proposed regulations were published in the Federal Register of that date.

The proposed regulations cover definitions and interpretations; pesticide chemicals in processed foods; substances added to food which are not generally recognized safe; tolerance for related food additives; generally recognized safety factors to be considered; general principles for the evaluation of the safety of food additives; food additives for which new-drug applications are required; food additives proposed for use in foods for which definitions and standards of identity have been prescribed; procedural methods for new or untried additives; and other phases of administering the new law.

Included in the regulations is a list of 188 food chemicals which are believed by the Food and Drug Administration to be exempt from testing requirements of the law because they are generally recognized as safe for their intended use.

The list is only a partial compilation. There are 61 preservatives, 39 buffers and neutralizers (compounds affecting

acidity), 35 nutrients (vitamins, minerals, amino acids, etc.), 5 nonnutritive sweeteners, 5 coloring agents, 5 stabilizers, 4 emulsifiers, and 34 other additives. Thirty-six of the 188 are limited as to the quantity or the foods in which they may be used. Other food chemicals may be added if they meet the legal criteria for exemption; that is, if they are generally recognized by qualified experts as safe for their intended use. If a food additive does not fall in this category, it must be tested to establish its safety and cannot legally be used in food until this is permitted by a Food and Drug Administration regulation.

No flavoring materials are included in the list. These will be listed later. Nor are any coal-tar colors listed; these are subject to different provisions of the Federal Food, Drug and Cosmetic Act.

The proposed food additive regulations do not attempt to spell out in detail the type of scientific studies which must be made to determine the safety of a nonexempt additive. They state that the Administration will evaluate safety data on the basis of criteria established by the Food Protection Committee of the National Research Council unless equally good or better methods are proposed by the manufacturer.



Department of the Interior

FISH AND WILDLIFE SERVICE

U. S. GRADE STANDARDS FOR FROZEN HADDOCK FILLETS ISSUED:

Voluntary United States grade standards for frozen haddock fillets were announced in the December 18, 1958, Federal Register. The standards become effective March 1, 1959. These regulations are the first issued by the U. S. Department of the Interior prescribing grade standards for frozen haddock fillets.

The standards describe the product and grades, recommended weights and dimensions, quality factors, definitions and methods of analysis, and lot certification on tolerances, and also the grading score sheet.

On November 8, 1958, a notice of proposed rule making was published in the Federal Register on the intention of the Director of the Bureau of Commercial Fisheries to recommend to the Secretary of the Interior the adoption of United States standards for grades of frozen haddock fillets. Interested persons were given until November 20, 1958, to submit views or comments. After consideration of the views and comments submitted, minor modifications were made in the text of the regulations as proposed.

The grade standards as published in the Federal Register follow:

TITLE 50—WILDLIFE

Chapter I—Fish and Wildlife Service, Department of the Interior

Subchapter K—Processed Fishery Products, Processed Products Thereof, and Certain Other Processed Food Products

PART 174—UNITED STATES STANDARDS FOR GRADES OF FROZEN HADDOCK FILLETS¹

On November 8, 1958, a notice of proposed rule making was published in the FEDERAL REGISTER (23 F. R. 8732) whereby notice was given of the intention of the Director of the Bureau of Commercial Fisheries to recommend to the Secretary of the Interior, the adoption of United States Standards for Grades of Frozen Haddock Fillets, set forth therein in tentative form, to be codified as Title 50, Code of Federal Regulations, Part 174. Interested persons were given until November 20, 1958, to submit views or comments concerning the proposal.

After consideration of all relevant matters presented, minor modifications in the text of the Standards for Grades of Frozen Haddock Fillets have been made in the interest of clarity. As so modified the standards set forth below, constituting a new Part 174, Title 50, are adopted pursuant to the authority contained in Title II, section 205, of the Agri-

¹ Compliance with the provisions of these standards shall not excuse failure to comply with the provisions of the Federal Food, Drug, and Cosmetic Act.

cultural Marketing Act of 1946, as amended (7 U. S. C. 1624) and shall become effective March 1, 1959.

Dated: December 12, 1958.

ROSS LEFFLER,
Acting Secretary of the Interior.

PRODUCT DESCRIPTION AND GRADES

Sec.	Product description.
174.1	Grades of frozen haddock fillets.
174.2	
WEIGHTS AND DIMENSIONS	
174.6	Recommended weights and dimensions.
FACTORS OF QUALITY	
174.11	Ascertaining the grade.
174.12	Evaluation of the unscored factor of flavor and odor.
174.13	Ascertaining the rating for the factors which are scored; appearance, size, defects, and character.
174.14	Appearance.
174.15	Size.
174.16	Defects.
174.17	Character.

DEFINITIONS AND METHODS OF ANALYSIS

174.21 Definitions and methods of analysis.

LOT CERTIFICATION TOLERANCES

174.25 Tolerances for certification of officially drawn samples.

SCORE SHEET

174.31 Score sheet for frozen haddock fillets.

AUTHORITY: §§ 174.1 to 174.31 issued under sec. 205, 60 Stat. 1090, as amended, sec. 6, 70 Stat. 1122; 7 U. S. C. 1624, 16 U. S. C. 742c.

Interpret or apply Bur. Budg. Order Mar. 22, 1958, 23 F. R. 2304.

PRODUCT DESCRIPTION AND GRADES

§ 174.1 *Product description.* The product described in this part consists of clean, whole, wholesome fillets or primarily large pieces of clean, whole, wholesome fillets, cut away from either side of haddock, *Melanogrammus aeglefinus*; the fillets may be either skinless or with skin on. They are packaged and frozen in accordance with good commercial practice and are maintained at temperatures necessary for the preservation of the product. (This part does not provide for the grading of pieces of fish flesh cut away from previously frozen fish blocks, slabs, or similar products.)

§ 174.2 *Grades of frozen haddock fillets.* (a) "U. S. Grade A" is the quality of frozen haddock fillets that possess a good flavor and odor; and for those factors which are rated in accordance with the scoring system outlined in this part have a total score of 85 to 100 points.

(b) "U. S. Grade B" is the quality of frozen haddock fillets that possess at least a reasonably good flavor and odor; and for those factors which are rated in accordance with the scoring system outlined in this part have a total score of not less than 70 points: *Provided*, That no factor receives maximum point score deduction.

(c) "Substandard" is the quality of frozen haddock fillets that fail to meet the requirements of U. S. Grade B.

WEIGHTS AND DIMENSIONS

§ 174.6 *Recommended weights and dimensions.* (a) The recommendations as to net weights and dimensions of packaged frozen haddock fillets are not incorporated in the grades of the finished product since net weights and dimensions, as such, are not factors of quality for the purpose of these grades.

(b) It is recommended that the net weights of the packaged frozen haddock fillets be not less than 12 ounces and not over 10 pounds.

FACTORS OF QUALITY

§ 174.11 *Ascertaining the grade.* The grade of frozen haddock fillets is ascertained by observing the product in the frozen and thawed states and after representative sample units have been cooked in a suitable manner. The following factors are evaluated in ascertaining the grade of the product: Flavor, odor, appearance, size, defects, and character.

(a) These factors are rated in the following manner:

(1) *Flavor and odor.* These factors are rated by organoleptic examination. Score points are not assessed (see § 174.12).

(2) *Appearance, size, defects, and character.* These factors are rated by score points expressed numerically on the scale of 100.

(b) The four factors and the maximum number of points that may be given each are as follows:

Factors:	Points
Appearance	25
Size	20
Defects	40
Character	15

Total score..... 100

§ 174.12 *Evaluation of the unscored factor of flavor and odor.*—(a) *Good flavor and odor.* "Good flavor and odor" (essential requirement for a Grade A product) means that the fish flesh has good flavor and odor characteristic of haddock (*Melanogrammus aeglefinus*); and is free from staleness, and off-flavors and off-odors of any kind.

(b) *Reasonably good flavor and odor.* "Reasonably good flavor and odor" (minimum requirement of a Grade B product) means that the fish flesh may be somewhat lacking in good flavor and odor; and is free from objectionable off-flavors and off-odors of any kind.

§ 174.13 *Ascertaining the rating for the factors which are scored; appearance, size, defects, and character.* The essential variations within each factor which is scored are so described that the value may be ascertained for each factor and expressed numerically. Point deductions are allotted for each degree or amount of variation within each factor. The value for each factor is the maximum points allotted for the factor less the sum of the deduction-points within the factor.

§ 174.14 *Appearance.* (a) General: The factor of appearance refers to the color of the fish flesh, and to the degree of surface dehydration of the product.

(b) For the purpose of rating the factor of appearance the schedule of deduction-points in Tables I and II apply. Haddock fillets which receive 25 deduction-points for this factor shall not be graded above Substandard regardless of

the total score for the product. This is a limiting rule.

TABLE I—SCORE DEDUCTIONS FOR COLOR SUBFACTOR

Color	Deduction points	
	"Light" colored portion comprising main portion of fillet	"Dark" colored portion occurring under skin mainly along lateral line
No discoloration.....	0	0
Slight yellowing.....	2	1
Moderate yellowing.....	4	2
Excessive yellowing and/or any rusting.....	13	12

TABLE II—SCORE DEDUCTIONS FOR DEHYDRATION SUBFACTOR

Degree of dehydration	Surface area affected (percent)		Deduction points
	Over—	Not over—	
Slight—Shallow and not color masking.....	0	1	0
	1	50	2
	50	100	5
Moderate—Deep but just deep enough to easily scrap off with fingernail.....	1	25	5
	25	50	8
	50	100	16
Excessive—Deep dehydration not easily scraped off.....	1	25	12
	25	100	25

§ 174.15 *Size.* (a) General: The factor of size refers to the degree of freedom from undesirably small fillet pieces. Any piece weighing less than 2 ounces is classed undesirably small.

(b) For the purpose of rating the factor of size the schedule of deduction-points in Table III apply. Haddock fillets which receive 20 deduction points for this factor shall not be graded above Substandard regardless of the total score for the product. This is a limiting rule.

TABLE III—SCORE DEDUCTIONS FOR SIZE OF FILLET PIECES

Number of fillet pieces less than 2 ounces per pound	Deduction points	
	Over—	Not over—
0.....	0.....	0
1.....	1.....	1
2.....	2.....	10
3.....	3.....	15
4.....	4.....	20

§ 174.16 *Defects.* (a) General: The factor of defects refers to the degree of freedom from improper packing, cutting and trimming imperfections, blemishes, and bones.

(1) *Improper packing.* "Improper packing" means poor arrangement of fillets, presence of voids, depressions, frost, and the imbedding of packaging material into fish flesh.

(2) *Cutting and trimming imperfections.* "Cutting and trimming imperfections" means that the fillets have ragged edges, tears, holes, or are otherwise improperly cut or trimmed.

(3) *Blemish.* "Blemish" means a piece of skin (except for skin-on fillets), scales, blood spot, a bruise, a black belly lining, a fin, or extraneous material. One "piece of skin" consists of one piece at least 1/2 square inch in area; except that any skin patches larger than 1 1/2 square inches are each considered as two

pieces of skin. "Blood spot" is one of such size and prominence as to be considered objectionable. "Black belly lining" is any piece longer than 1/2-inch. Each aggregate area up to 1 square inch of identifiable fin or parts of any fin is considered as one "instance of fin". Each aggregate area up to 1 square inch per fillet of one scale or group of scales is considered one "instance of scales". "A bruise" consists of an affected area of 1/2 square inch or more in area; except that any bruise larger than 1 1/2 square inches is considered as two bruises.

(4) *Bones.* "Bones" means any bones that can be identified, and are objectionable. One instance of bone means one bone or one group of bones occupying or contacting a circular area of 1 square inch.

(b) For the purpose of rating the factor of freedom from defects, the schedule of deduction-points in Table IV apply.

TABLE IV—SCORE DEDUCTIONS FOR DEFECTS

Defects sub-factors	Method of determining sub-factor score	Deduction points
Improper packing.	Moderate defects, noticeably affecting the products appearance.	2
	Excessive defects, seriously affecting products appearance.	4
Blemishes.....	Number of blemishes per 1 lb. of fish flesh:	
	Over 0 not over 1.....	1
	Over 1 not over 2.....	3
	Over 2 not over 3.....	5
	Over 3 not over 4.....	8
	Over 4 not over 5.....	16
	Over 5 not over 6.....	30
Over 6.....	40	
Bones.....	Number of instances per 1 lb. of fish flesh:	
	Over 0 not over 1.....	0
	Over 1 not over 2.....	5
	Over 2 not over 3.....	10
	Over 3 not over 4.....	15
	Over 4 not over 5.....	30
	Over 5.....	40
Cutting and trimming.	Slight defects, scarcely noticeable.	0
	Moderate defects, noticeable but not affecting the usability of any fillets.	4
Excessive defects impairing:	(a) the usability of up to 1/4 of the total number of fillets.	8
	(b) the usability of over 1/4 but not more than 1/2 of the total number of fillets.	16
	(c) the usability of over 1/2 of the total number of fillets.	40

TABLE V—SCORE DEDUCTIONS FOR CHARACTER

Character subfactors	Method of determining sub-factor score	Deduction points
Texture.....	Texture of the cooked fish:	0
	(a) Firm, slightly resilient but not tough or rubbery; moist but not mushy.	
	(b) Moderately firm; only slightly tough or rubbery; does not form a fibrous mass in the mouth; moist but not mushy.	4
	(c) Moderately tough or rubbery; has noticeable tendency to form a fibrous mass in the mouth; or is dry; or is mushy.	8
	(d) Excessively tough or rubbery; has marked tendency to form a fibrous mass in the mouth; or is very dry; or is very mushy.	15
Amount of drip.	Percent of drip:	
	Over 0 not over 5.....	0
	Over 5 not over 6.....	1
	Over 6 not over 8.....	2
	Over 8 not over 10.....	4
	Over 10 not over 12.....	6
	Over 12 not over 14.....	9
	Over 14 not over 16.....	12
Over 16.....	15	

§ 174.17 *Character.* (a) General: The factor of character refers to the amount of drip in the thawed fillets, and to the tenderness and moistness of the properly cooked fish flesh.

(b) For the purpose of rating the factor of character, the schedule of deduction-points in Table V apply. Haddock fillets which receive 15 deduction points for this factor shall not be graded above Substandard regardless of the total score for the product. This is a limiting rule.

DEFINITIONS AND METHODS OF ANALYSIS

§ 174.21 *Definitions and methods of analysis*—(a) *Percent of drip.* "Percent of drip" means the percent by weight of "free drip" (the fluid which is not re-absorbed by the fish tissue when the frozen fish thaws, and which separates freely without the aid of any external forces except gravity) in an individual package as determined by the following method:

- (1) *Apparatus and materials.* (i) Water bath.
- (ii) Balance, accurate to 0.1 gm; or 0.01 ounce.
- (iii) Pliable and impermeable bag (cryovac, plofilm, etc.).
- (iv) Vacuum source (Vacuum pump or water aspirator).
- (v) U. S. Standard No. 8 mesh circular sieve (both 8 and 12 inch diameters).
- (vi) Stirring motor.
- (vii) Identification tags.
- (2) *Procedure.* (i) Weigh pliable and impermeable bag (cryovac, plofilm, etc.).
- (ii) Remove frozen material from container (container consists of the

carton and the inner and outer wrappings).

(iii) Place frozen product, plus scraps of any material remaining on the container, into the pliable bag.

(iv) Weigh bag and contents and subtract tare to determine the net weight of the product.

(v) Evacuate air from bag by use of suction so that bag closely fits contour of product, with no air pockets.

(vi) Crimp the open end of bag and tie off (a secure and leakproof closure may be created by tying close to product and then folding excess bag and tying again).

(vii) Completely immerse bag and contents in a circulated water bath maintained at 68° F. plus or minus 2° F.

(viii) Allow to remain immersed until the product is defrosted (a "test run", in advance, is necessary to determine time required for each product and quantity of product).¹

(ix) Remove bag and contents from bath and gently dry outside of bag.

(x) Weigh dry U. S. Standard No. 8 mesh circular sieve.

(xi) Open bag and empty contents onto U. S. Standard No. 8 circular sieve so as to distribute the product evenly, inclining the sieve slightly to facilitate drainage, and allowing to drain for two minutes.

(xii) Weigh sieve and its contents and calculate drained weight. The drained weight is the weight of sieve and fillets less the weight of the dry sieve.

(xiii) Calculate percent drip:

$$\text{Net weight (iv) — drained weight (xii)} \times (100) \\ \text{Net weight}$$

=Percent of drip

Note: Also see Commercial Fisheries Review, January 1958, p. 51, and November 1958, p. 54.

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U. S. GRADE STANDARDS FOR FROZEN HALIBUT STEAKS PROPOSED:

Proposed voluntary United States grade standards for frozen halibut steaks were announced by the Director of the Bureau of Commercial Fisheries in the December 3, 1958, Federal Register. The Bureau proposes to recommend to the Secretary of the Interior the adoption of regulations for these standards. The regulations would become law under Title 50, Code of Federal Regulations, Part 175--United States Standards for Grades of Frozen Halibut Steaks.

DEPARTMENT OF THE INTERIOR

Fish and Wildlife Service

[50 CFR Part 175]

FROZEN HALIBUT STEAKS

U. S. STANDARDS FOR GRADES

Notice is hereby given, pursuant to section 4 (a) of the Administrative Procedure Act of June 11, 1946 (60 Stat. 238, 5 U. S. C. 1003), that the Director of the Bureau of Commercial Fisheries pro-

poses to recommend to the Secretary of the Interior the adoption of the regulations set forth in tentative form below to establish grade standards for frozen halibut steaks. These regulations are to be codified as Title 50, Code of Federal Regulations, Part 175--United States Standards for Grades of Frozen Halibut Steaks, and are proposed for adoption in accordance with the authority contained in Title II of the Agricultural Marketing Act of August 14, 1946, as amended (7 U. S. C. 1621-1627). Functions under that Act pertaining to fish, shellfish, and

(b) *Cooking in a suitable manner.* "Cooking in a suitable manner" shall mean that the product is cooked as follows: Place the thawed unseasoned product into a boilable film-type pouch. The pouch and its contents are then immersed in boiling water and cooked until the internal temperature of the fillets reaches 160° F. (about 20 minutes).

LOT CERTIFICATION TOLERANCES

§ 174.25 *Tolerances for certification of officially drawn samples.* The sample rate and grades of specific lots shall be certified in accordance with Part 170 of this chapter (regulations governing processed fishery products, 23 F. R. 5064, July 3, 1958).

SCORE SHEET

§ 174.31 *Score sheet for frozen haddock fillets.*

Label:
 Size and kind of container:
 Container mark or identification:
 Size of lot:
 Number of packages per master carton:
 Size of sample:
 Type of overwrap:
 Actual net weight: (lb.) (kg.)

Factor	Score points	Sample score
Appearance.....	25
Uniformity.....	20
Defects.....	40
Character.....	15
Total.....	100

Flavor and odor.....
 Final grade.....

These regulations, if made effective, will be the first issued by the Department of the Interior prescribing grade standards for frozen halibut steaks.

The proposed regulations for frozen halibut steaks would cover product description, style, grade, recommended dimensions, methods of ascertaining the grade, definitions and methods of analysis, tolerances for certification of officially-drawn samples, and the type of score sheet to be used. The notice of proposed rule making as it appeared in the Federal Register of December 3, 1958, follows:

any products thereof were transferred to the Department of the Interior by section 6 (a) of the Fish and Wildlife Act of August 8, 1956 (16 U. S. C. 742e). These regulations, if made effective, will be the first issued by the Department of the Interior prescribing grade standards for frozen halibut steaks.

Prior to the final adoption of the proposed regulations set forth below, consideration will be given to any written data, views, or arguments relating thereto which are received by the Director, Bureau of Commercial Fisheries,

Fish and Wildlife Service, Washington 25, D. C., on or before January 1, 1959.

Dated: November 28, 1958.

A. W. ANDERSON,
Acting Director,
Bureau of Commercial Fisheries.

PART 175—UNITED STATES STANDARDS FOR GRADES OF FROZEN HALIBUT STEAKS¹

PRODUCT DESCRIPTION, STYLE, AND GRADES

- Sec. 175.1 Product description.
175.2 Style of frozen halibut steaks.
175.3 Grades of frozen halibut steaks.

DIMENSIONS

175.6 Recommended dimensions.

FACTORS OF QUALITY AND GRADE

175.11 Ascertaining the grade.

DEFINITIONS AND METHODS OF ANALYSIS

- Sec. 175.21 Definitions and methods of analysis.

LOT CERTIFICATION TOLERANCES

175.25 Tolerances for certification of officially drawn samples.

SCORE SHEET

175.31 Score sheet for frozen halibut steaks.

AUTHORITY: §§ 175.1 to 175.31 issued under sec. 205, 60 Stat. 1090, as amended; 7 U. S. C. 1624.

PRODUCT DESCRIPTION, STYLES, AND GRADES

§ 175.1 *Product description.* Frozen halibut steaks are clean, wholesome units of frozen raw fish flesh with normally associated skin and bone and are 2 ounces or more in weight. Each steak has two parallel surfaces and is derived from whole or subdivided halibut slices of uniform thickness which result from sawing or cutting perpendicularly to the axial length, or backbone, of a whole halibut. The steaks are prepared from either frozen or unfrozen halibut (*Hippoglossus* spp.) and are processed and frozen in accordance with good commercial practice and are maintained at temperatures necessary for the preservation of the product.

§ 175.2 *Styles of frozen halibut steaks.* (a) *Style I, random weight pack.* The individual steaks are of random weight and neither the weight nor the range of weights are specified.

(b) *Style II, uniform weight or portion pack.* All steaks in the package or in the lot are of a specified weight or range of weights.

§ 175.3 *Grades of frozen halibut steaks.* (a) "U. S. Grade A" is the quality of frozen halibut steaks which possess good flavor and odor, and that for those factors which are rated in accordance with the scoring system outlined in the following sections the total score is not less than 85 points.

(b) "U. S. Grade B" is the quality of frozen halibut steaks which possess at least reasonably good flavor and odor, and that for those factors which are rated in accordance with the scoring system outlined in the following sections the total score is not less than 70 points.

(c) "Substandard" is the quality of frozen halibut steaks which fail to meet

the requirements of the "U. S. Grade B."

DIMENSIONS

§ 175.6 *Recommended dimensions.* (a) The recommended dimensions of frozen halibut steaks are not incorporated in the grades of the finished product since dimensions, as such, are not factors of quality for the purpose of these grades. However, the degree of uniformity of thickness among units of the finished product is rated since it is a factor affecting the quality and utility of the product.

(b) It is recommended that the thickness (smallest dimension) of individually frozen halibut steaks be not less than 1/2 inch and not greater than 1 1/4 inches.

FACTORS OF QUALITY AND GRADE

§ 175.11 *Ascertaining the grade.* The grade is ascertained by observing the product in the frozen, thawed, and cooked states and is evaluated by consideration of the following:

(1) *Factors rated by score points.* The quality of the product with respect to scored factors is expressed numeri-

cally. Cumulative point deductions are assessed for variations of quality for each factor in accordance with the schedule in Table I, in the frozen, thawed, and cooked states. The total deduction is subtracted from the maximum possible score of 100 to obtain the product score.

(2) *Factors not rated by score points.* The factors of flavor and odor are evaluated organoleptically in the cooked state for both the light and dark meat (surface fat) and are defined as follows:

(i) *Good flavor and odor.* "Good flavor and odor" (essential requirement for Grade A) means that the fish flesh has the good flavor and odor characteristics of halibut, and is free from rancidity and from off-flavors and off-odors.

(ii) *Reasonably good flavor and odor.* "Reasonably good flavor and odor" (minimum requirement for Grade B) means that the fish flesh may be somewhat lacking in the good flavor and odor characteristic of halibut, is reasonably free of rancidity, and is free from objectionable off-flavors and off-odors.

(iii) *Substandard flavor and odor.* "Substandard flavor and odor" (Substandard grade) means that the flavor

TABLE I—SCHEDULE OF POINT DEDUCTIONS FOR FACTORS RATED BY SCORE POINTS¹

	Factor	Description of quality variation	Deduct
Frozen	1. Dehydration ²	Surface area affected: Less than 1 square inch but obvious.....	1
		1 to 2 square inches.....	2
		Above 2 square inches.....	3
	2. Percentage glaze.....	Over 0.0, not over 6.0 percent by weight of sample unit.... Over 6.0, not over 7.0..... Over 7.0, not over 8.0..... Over 8.0, not over 9.0..... Over 9.0.....	0 1 2 3 4
3. Uniformity of thickness.....	For each 1/16 inch above 1/4-inch variation in steak thickness (maximum total deduction permitted 6 points per sample unit).	2	
Thawed	4. Uniformity of weight and minimum weight.	Style I—Random weight.—Use either (a) or (b), whichever gives a greater deduction. (a) For each steak less than 3.0 ounces in weight per sample package. (b) For each 0.1 ounce below 4.0 ounces in average steak weight per sample.	4
		Style II—Uniform weight or portions.—For each full 1 percent of the steaks deviating by more than 0.6 ounce from the specified portion weight or the average of the specified portion range (per sample package).	2
	5. Workmanship—Defects of Cutting, collar bone, loose skin, fins, blood spots, bruises, foreign material, backbone, cartilage, sawdust.	Slight or moderate.....	1
		Excessive..... (For each defect, per occurrence, per sample package or per 2 pounds for packages over 2 pounds net weight.)	2
Cooked	6. Color defects:	(Per sample unit)	
		(a) Discoloration of drip liquor.....	1 2 3
		(b) Discoloration of light meat ³	1 2 3
		(c) Discoloration of dark meat ³	1 2 3
7. Honeycombing ³	(Per sample unit)		
	(Per steak)	1 2 3	
8. Texture defect ³ (tough, dry, fibrous, or watery).	(Per steak)	1 2 3	

¹ This schedule of point deductions is based on the examination of sample units composed of: (a) An entire sample package and its contents (for retail sized packages) or (b) a representative subsample consisting of three or more halibut steaks taken from each sample package (for institutional sized packages), except that the entire sample package shall be examined for factor 4.

² Point deductions for these factors are based on a 3 steak sample unit. For samples containing other than 3 steaks per sample unit or per package, multiply the results by the correction factor $\frac{3}{n}$ where n equals the number of steaks.

³ Compliance with the provisions of these standards shall not excuse failure to comply with the provisions of the Federal Food, Drug and Cosmetic Act.

and odor fail to meet the requirements of "reasonably good flavor and odor."

(3) *Determination of final product grade.* The final product grade is derived on the basis of both the product score as determined by the "factors rated by score points" and the grade requirements of flavor and odor as defined under "factors not rated by score points." The lower of the two determines the final grade.

DEFINITIONS AND METHODS OF ANALYSIS

§ 175.21 *Definitions and methods of analysis.* (a) "Percentage glaze" on halibut steak means the percent by weight of frozen coating adhering to the steak surfaces and includes the frost within the package. It is determined by the method described below or by methods giving equivalent results.

(1) *Equipment needed.* (i) Source of cold tap water with aerated faucet.

(ii) Balance accurate to 0.1 gm.; or 0.01 ounce.

(iii) Paper towels.

(iv) Small knife.

(2) *Procedure.* (i) Weigh package in overwrap and all its contents (A).

(ii) Remove steaks and loose frost; weigh dry packaging (B).

(iii) The difference in weight, A-B represents weight of steaks plus glaze (C).

(iv) Remove glaze from halibut steaks.

(a) Adjust tap water to a flow rate of about 3 quarts/min. through an aerated faucet.

(b) Direct 50° to 60° F. tap water onto skin side of steak while gently feeling and rubbing cut surfaces with finger tips (if necessary, temperatures up to 80° F. may be used but require closer control).

(c) When all glaze is removed from cut flesh surface, as evidenced by absence of slick feel to fingers, remove steak from water.

(d) Rapidly remove excess water with single paper towel before it has time to

refreeze on the steak, and flick off residual skin glaze by knife or hand.

(e) Repeat steps (b), (c), and (d) on each steak in package or sample unit.

(f) Weigh de-glazed halibut steaks (D, actual net weight of sample).

(Steps (a) through (f) of this subdivision are completed within three minutes.)

(v) Calculate percentage glaze: Percentage glaze = $\frac{C-D}{D} \times 100$.

(b) "Cooked state" means that the thawed product has been cooked in a suitable manner which is defined as being heated submerged in boiling water, unseasoned, and in a boilable film type pouch for ten minutes. (Steaks over one inch in thickness may require five additional minutes of heating.)

(c) Uniformity of thickness means that the thickness is substantially the same for one or more steaks within a package or sample unit.

(d) Color defects:

(1) "Discoloration of drip liquor" means that the free liquid which drains from the thawed steaks is discolored with blood residue usually from the dorsal aorta of the halibut.

(2) "Discoloration of light meat" means that the normal flesh color of the main part of the halibut steak has darkened due to deteriorative influences.

(3) "Discoloration of the dark meat" means that the normal color of the surface fat shows increasing degrees of yellowing due to oxidation.

(4) "Non-uniformity of color" refers to noticeable differences in color on a single steak or between adjacent steaks in the same package.

(e) "Dehydration" refers to the appearance of a whitish area on the surface of a steak due to the removal of water or drying of the affected area.

(f) "Honeycombing" refers to the visible appearance of numerous discrete holes or openings of varying size on the steak surface.

(g) "Workmanship defects" refers to appearance defects that were not eliminated during processing and are considered either objectionable or poor commercial practice.

(h) "Texture defect" refers to an undesirable increase in toughness and/or dryness, fibrousness, and watery nature of halibut examined in the cooked state.

LOT CERTIFICATION TOLERANCES

§ 175.25 *Tolerances for certification of officially drawn samples.* The sample rate and grades of specific lots shall be certified on the basis of Part 170 of this chapter (23 F. R. 5064).

SCORE SHEET

§ 175.31 *Score sheet for frozen halibut steaks.*

General	
Label.....	
Size and kind of container.....	
Container mark or identification.....	
Size of lot.....	
Number of samples.....	
Actual net weight (ounces).....	
Number of steaks per container.....	
Product style.....	
Scored factors (table 1)	Deductions
Frozen:	
1. Dehydration.....	
2. Percentage glaze.....	
3. Uniformity of thickness.....	
4. Uniformity of weight.....	
Thawed:	
5. Workmanship.....	
6. Color defects.....	
7. Honeycombing.....	
Cooked:	
8. Texture.....	
Total deductions.....	
Rating for scored factors (100—Total deductions).....	
Unscored factors	Rating
Cooked:	
a. Odor.....	
b. Flavor (light meat).....	
(dark meat).....	
Flavor and odor rating.....	
Final grade.....	



Small Business Administration

REGULATIONS FOR SMALL BUSINESS INVESTMENT COMPANIES ISSUED:

Regulations on the establishment and operation of small business investment companies were published in the Federal Register of December 4, 1958, and became effective on that date. The investment companies will be chartered or licensed by the Small Business Administration (SBA) to operate under the Small Business Investment Act of 1958.

Notice of proposed regulations appeared in the October 29, 1958, Federal Register. The regulations as now issued carry the changes made necessary by the comments received from interested persons.

Private corporations will be chartered under state law or the Small Business Administration, to provide funds to small business firms through the purchase of convertible debenture bonds of such concerns and through the disbursement of long-term loans to such firms. The corporations will also be authorized to provide consulting and advisory services to small business firms on a fee basis for such services actually rendered. The program will be administered by SBA through its Small Business Investment Division.

The regulations include a statement of policy; statutory provisions; definitions; the establishment of the Small Business Investment Division; information, instructions, and forms; license application; prerequisites for issuance of li-

cense; organization of small business investment companies; approving state-chartered companies for operations under the Act; conversion of investment and development companies; charter requirements; source of charter; organization of a licensee; fees for license and SBA charter; and many other details.



Eighty-Sixth Congress

(First Session)

Public bills and resolutions which may directly or indirectly affect the fisheries and allied industries are reported upon. Introduction, referral to committees, pertinent legislative actions, hearings, and other actions by the House and Senate, as well as signature into law or other final disposition are covered.



The First Session of the Eighty-Sixth Congress convened January 7, 1959.

BOAT SAFETY: H. R. 211 (Patman), a bill to promote boating safety on the navigable waters of the United States, its Territories, and the District of Columbia; to provide coordination and cooperation with the States in the interest of uniformity of boating laws; and for other purposes; to Committee on Merchant Marine and Fisheries; introduced in House January 7. Provides for a State system of issuing certificates for and the numbering of all undocumented vessels and probably would include undocumented fishing vessels unless specially exempted by future regulations issued under the Act if approved. Would be known as the Federal Boating Act of 1959.

FAIR LABOR STANDARDS AMENDMENTS OF 1959: H. R. 317 (Addonizio), a bill to amend the Fair Labor Standards Act of 1938, as amended, to provide coverage for employees of employers who are engaged in activities affecting interstate commerce, to eliminate certain exemptions, and for other purposes; to the Committee on Education and Labor; introduced in House January 7. Provides for the exemption of ". . . (4) any employee employed in the catching, taking, harvesting, cultivating, or farming of any kind of fish, shellfish, crustacea, sponges, seaweeds, or other aquatic forms of animal or vegetable life, including the going to and returning from work and loading and unloading when performed by such employee. . ." Also, provides that the Secretary of Labor appoint a special industry committee to recommend the minimum rates of wages to be paid under section 6 to employees in Puerto Rico or the Virgin Islands.

FEDERAL LOAN PROGRAMS: H. R. 797 (Hie-stand), a bill to insure greater consistency among Federal loan programs, to avoid hidden subsidies, and to achieve more effective coordination between Federal loan programs and fiscal and credit policies of the Federal Government; to the Committee on Ways and Means; introduced in House January 7. Provides for uniform method of establishing interest rates on Government loans.

FISHERIES ASSISTANCE ACT: H. R. 181 (Lane), a bill to provide a 5-year program of assistance to enable depressed segments of the fishing industry in the United States to regain a favorable economic status, and for other purposes; to Committee on Merchant Marine and Fisheries; introduced in House January 7. The purpose of the proposed legislation, cited as the "Federal Fisheries Assistance Act of 1959," is to supplement the Fish and Wildlife Act of 1956 to provide assistance to any depressed segment of the fishing industry found to be threatened with or suffering from injury occasioned by a trade-agreement concession from which "escape clause" relief, as authorized by section 7 (c) of the Trade Agreements Extension Act of 1951, as amended has been or hereafter may be withheld because of consideration affecting the Nation's security or because of other overriding considerations in the national interest. Direct assistance in the form of loans, grants-in-aid and incentive payments are authorized and designed to aid the industry so affected to improve its methods of catching, handling, and preserving and processing fish and to improve the quality of its products and thus attain and maintain a better competitive position with relation to foreign-produced fishery products of like character through the repair, alteration, improvement, modernization, replacement, and construction of fishing vessels and gear, fish preservation equipment, processing plants, and other equipment and facilities used in catching, handling, processing, packaging, and marketing of domestically-produced fish and fishery products derived from the species upon which the adversely-affected industry is dependent. Additional purposes of this Act further provide assistance in the reconditioning, equipping and outfitting of existing fishing vessels and the construction, equipping, and outfitting of new fishing vessels; to promote higher standards of safety; and through the provision of an inspection and grading service to improve and standardize the quality of domestically-produced fishery products.

Specifically the bill provides, under such terms and conditions as may be prescribed, for (1) payment of a construction-differential subsidy to fishing vessel owners to aid in the construction of new fishing vessels as replacement for a lost, inefficient, worn-out, or obsolete fishing vessel; (2) extending of loans for financing and refinancing the purchase and repair of plant machinery, equipment, and facilities, and for the general reconditioning and modernization of fish-processing plants for which a revolving loan fund is to be created and for which an authorized sum of \$6,000,000 is to be appropriated to provide the initial capital; (3) incentive payments are authorized to be paid to any fishing vessel owners who shall observe or cause to be observed practices prescribed for improving methods of handling fish and maintaining the quality thereof from time of capture to delivery at the

dock at a rate not to exceed 1 cent per pound to be added to the ex-vessel price payable for the fish; (4) incentive payments are also authorized to be paid to any processing plant owner, not to exceed one-third cent per pound of fish (ex-vessel weight), to promote and encourage greater operating efficiency in the handling and processing of fishery products derived from domestically-produced fish of the species covered by this Act from the point of landing of the raw product on the dock and throughout all phases of processing and packaging until ready for marketing; (5) services in the establishment and maintenance of a system for currently recording all insurance claims and recoveries thereon originating in such areas and covering loss of, damage to, or occasioned by fishing vessels, the machinery, equipment, and facilities on such vessels, together with insurance claims and recoveries thereon for personal injury and death resulting from or incident to employment on fishing vessels in such areas; (6) as an aid to assuring the maintenance of a uniformly high standard of quality for fishery products, certain provisions exist whereby inspecting and grading of fishery products processed in fish-processing plants as defined in the Act may be provided without charge; (7) also the Interior Secretary is authorized to contract for or to design, develop, construct, and operate, or to make available to individuals or firms, with or without reimbursement, equipment suitable for handling fish from fishing vessels. Also S. 21 (Mrs. Smith), to Committee on Interstate and Foreign Commerce, introduced in Senate January 9.

H. R. 390 (MacDonald), a bill to provide a 5-year program of assistance to enable depressed segments of the fishing industry in the United States to regain a favorable economic status, and for other purposes; to the Committee on Merchant Marine and Fisheries; introduced in House January 7. This bill is somewhat more limited than H. R. 181 since it only (1) provides for 33 1/3 percent construction and reconstruction-differential subsidies for fishing vessels and \$5,000,000 to finance them and (2) loans to processors of fishery products in distressed segments of the fishing industry for which another \$5,000,000 would be provided for making the loans.

FISHERMEN'S COOPERATIVE ASSOCIATIONS BANK: H. R. 180 (Lane), a bill to provide credit facilities for the use of fishermen's cooperative associations through establishment of a Bank for Fishermen's Cooperative Associations, and for other purposes; to Committee on Merchant Marine and Fisheries; introduced in House January 7. Bill points out that continued prosperity of fishermen's cooperatives depend on their ability to secure credit at reasonable interest rates for the purpose of stabilizing the currents of interstate and foreign commerce in the marketing of fishery products. Bill authorizes the Secretary of the Interior to organize and charter a corporation to be known as the "Bank for Fishermen's Cooperative Associations." The capital stock of the bank shall be in such amount as the Secretary of the Interior determines is required for the purpose of meeting the credit needs of eligible borrowers from the bank. There is authorized to be appropriated the sum of \$10,000,000 as a revolving fund. The bank is authorized to make loans out of the revolving fund to fishermen's cooperative associations (1) to

finance fish and shellfish or products thereof stored in cold storage or other storage facilities owned, leased, or used by such fishermen's cooperative associations: Provided, That the bank is given a first lien on all inventories thus stored by said cooperative associations; (2) to provide operating capital required to supplement the capital funds of fishermen's cooperative associations; (3) to finance or refinance the acquisition of land, buildings, and equipment used by fishermen's cooperative associations in connection with activities related to the processing, preparing for market, handling or marketing of fish and shellfish; the purchasing, testing, grading, processing, distributing or furnishing of fishing gear, fuel, ice, and other supplies required in connection with the production, processing, and distribution of fish and shellfish; and the furnishing of business services related to such activities; (4) to finance and refinance the operations, maintenance, replacement, repair, and equipment of fishing gear and vessels: Provided, That the fishermen's cooperative association requesting a loan for such purposes has been engaged in fish production for a period of not less than one year prior to the date of the loan applications; Provided further, That financial assistance for such purposes has not been extended to the applicant under section 4 of the Fish and Wildlife Act of 1956 (70 Stat. 1121) and is not otherwise available on reasonable terms. Also to borrow from, and discount or rediscount paper with other Federal banks and commercial banks. Bill also describes stock subscriptions of borrowers, voting rights of stockowners, and rise of earnings and reserves.

FISHERIES COOPERATIVE MARKETING ACT: S. 23 (Mrs. Smith), a bill to amend the Fisheries Cooperative Marketing Act; to the Committee on Interstate and Foreign Commerce; introduced in Senate January 9. Exempts fisheries cooperatives from antitrust acts or regulations.

FISH HATCHERIES: H. R. 2398 (Gavin), a bill to provide for the establishment of a fish hatchery in the northwestern part of the State of Pennsylvania; to the Committee on Merchant Marine and Fisheries; introduced in the House January 15.

FISHING VESSEL CONSTRUCTION SUBSIDY: H. R. 2181 (King of California), a bill to amend Title V of the Merchant Marine Act, 1936, as amended, to promote the maintenance of the American fishing fleet under competitive conditions and in the interest of sustained fish food supplies in case of emergency and for other purposes; to the Committee on Ways and Means; introduced in House January 12. Provides for the payment of a construction-differential subsidy for new fishing vessels.

FOREIGN COMMERCE IMPORT QUOTA RESTRICTIONS: H. R. 1207 (Bailey), a bill to regulate the foreign commerce of the United States by establishing import quotas under specified conditions, and for other purposes; to the Committee on Ways and Means; introduced in House January 7.

HAWAII STATEHOOD: H. R. 50 (Burns of Hawaii), a bill to provide for the admission of the State of Hawaii into the Union; introduced in House January 7.

Also H. R. 324 (Barrett), H. R. 801 (Holland), H. R. 954 (Saylor), H. R. 959 (Sisk), H. R. 1106 (Berry); all introduced in House January 7. Also H. R. 1800 (Dent), H. R. 1833 (Libonati), H. R. 1917 (Mrs. Green of Oregon), H. R. 1918 (Holt), H. R. 2004 (Younger) introduced in House January 9. Also H. R. 2328 (Dooley), H. R. 2348 (McCormack), and H. R. 2476, introduced in House January 15. Also S. 50 (Murray and 52 other Senators) introduced in Senate January 9. All similar to H. R. 50. House bills to Committee on Interior and Insular Affairs and Senate bill to Committee on Interior and Insular Affairs.

IMPORTS OF POLLUTED SHELLFISH PROHIBITED: H. R. 1244 (Colmer), a bill to prohibit the importation into the United States of polluted shellfish; to the Committee on Ways and Means; introduced in House January 7.

INCOME TAX LAW REVISION IN FAVOR OF FISHERMEN: H. R. 604 (Pelly), a bill to extend to fishermen the same treatment afforded farmers in relation to estimated income tax; introduced in House January 7. Also H. R. 1925 (King of Calif.) introduced in House January 1, similar to H. R. 604. Both to Committee on Ways and Means.

LOBSTER INTERSTATE TRANSPORTATION: S. 22 (Mrs. Smith), a bill to regulate the interstate transportation of lobsters; to the Committee on Interstate and Foreign Commerce; introduced in Senate January 9.

MARINE LABORATORY IN FLORIDA: H. R. 350 (Cramer), a bill to provide for the construction of a fish and wildlife marine laboratory and experiment station in the central Gulf coast area of Florida; to Committee on Merchant Marine and Fisheries; introduced in House January 7.

MARKETING FACILITIES IMPROVEMENT: S. 292 (Humphrey), a bill to encourage the improvement and development of marketing facilities for handling perishable agricultural commodities; to the Committee on Agriculture and Forestry; introduced in the Senate January 14. H. R. 1807 (Ford), introduced in the House on January 9, to the Committee on Agriculture, similar to S. 292. Seafood is among the "agricultural commodities" spelled out in the bills.

PACIFIC MARINE FISHERIES COMMISSION: January 7 transmitted to the House 10th Annual Report for the year 1957; to Committee on Merchant Marine and Fisheries.

January 9--A letter from the Chairman, Pacific Marine Fisheries Commission, Portland, Ore., transmitting, pursuant to law, a report of that Commission for the year 1957 (with an accompanying report); to the Senate Committee on Interstate and Foreign Commerce.

PRICE DISCRIMINATION: H. R. 11 (Patman), a bill to reaffirm the national policy and purpose of Congress in the laws against unlawful restraints and monopolies, commonly designated "antitrust" laws, which among other things prohibit price discrimination; to aid in intelligent, fair, and effective administration and enforcement thereof; and to strengthen the Robinson-Patman Anti-Price Dis-

crimination Act and the protection which it affords to independent business, the Congress hereby reaffirms that the purpose of the antitrust laws in prohibiting price discriminations is to secure equality of opportunity to all persons to compete in trade or business and to preserve competition where it exists, to restore it where it is destroyed, and to permit it to spring up in new fields; to Committee on the Judiciary; introduced in House January 7. Supplements existing laws against unlawful restraints and monopolies. Provides that refuting evidence of price discrimination rests with person charged unless lower price was made to meet competition.

Also H. R. 384 (Lesinski), H. R. 927 and 929 (Rogers of Colorado), H. R. 1205 (Zabolioki), to the Committee on the Judiciary; all introduced in House January 7. Also S. 315 (Kennedy), to Committee on the Judiciary, introduced in Senate January 14; H. R. 2463 (Boykin), to Committee on Interstate and Foreign Commerce, introduced in House January 15. All similar to H. R. 11 (Patman).

PRICE STABILITY: H. R. 17 (Bennett of Florida), a bill to amend the Employment Act of 1946 to make relative stability of prices an explicit aim of Federal economic policy; to Committee on Government Operations; introduced in House January 7. Also S. 64 (Bush and 4 other Senators), to Committee on Banking and Currency, introduced in Senate January 9, and similar to H. R. 17.

PRICE STABILIZATION: H. R. 2463 (Boykin), a bill to amend the Federal Trade Commission Act to promote quality- and price-stabilization; to the Committee on Interstate and Foreign Commerce; introduced in the House January 15.

SALMON IMPORT RESTRICTIONS: H. R. 605 (Pelly), a bill to facilitate the application and operation of the Fish and Wildlife Act of 1956, and for other purposes; also H. R. 1308 (Magnuson); to the Committee on Merchant Marine and Fisheries; both introduced in House January 7. Would prohibit the import of salmon products derived from fish caught by nationals of any country that permits fishing for salmon by gill nets on the high seas at times and places where occur large quantities of immature salmon of North American origin.

SHRIMP IMPORT DUTIES: H. R. 483 (Colmer), a bill to provide for an ad valorem duty on the importation of shrimp; to Committee on Ways and Means; introduced in House January 7. A duty of 35 percent ad valorem would be imposed on imports of fresh, frozen, prepared, canned, or preserved shrimp, shrimp tails, and shrimp meat.

SMALL BUSINESS LOANS IN ECONOMIC DISASTER AREAS: H. R. 87 (Coffin), a bill to amend the Small Business Act of 1958 to authorize loans by the Small Business Administration in areas of economic disaster, depression, or dislocation; to Committee on Banking and Currency; introduced in House January 7.

SMALL BUSINESS TAX RELIEF: H. R. 2 (Ikard), H. R. 473 (Brown of Missouri), and H. R. 1270 (Laird), provide a minimum initial program of

tax relief for small business and for persons engaged in small business; to the Committee on Ways and Means; introduced in House January 7. Also S. 59 (Sparkman and 2 other Senators) introduced in Senate January 9; to Committee on Finance.

STARFISH ERADICATION IN LONG ISLAND SOUND: H. R. 1984 (Wainwright), a bill to provide that the Secretary of the Interior shall develop and carry out an emergency program for the eradication of starfish in Long Island Sound and adjacent waters; to the Committee on Merchant Marine and Fisheries, introduced in House January 9.

STEELHEAD TROUT INTERSTATE TRANSPORTATION REGULATION: S. 213 (Magnuson), a bill to regulate the interstate transportation of steelhead trout; to the Committee on Interstate and Foreign Commerce; introduced in Senate January 12. The bill provides that it shall be unlawful (1) to deliver, receive for transportation, or transport by any means from any state to or through any other state any steelhead trout (*Salmo gairdneri*), if the laws of the state to which such steelhead trout is or is to be transported do not permit the taking of such steelhead trout within such state for commercial purposes; (2) to present or receive any such steelhead trout which has been transported in violation of the provisions of this Act; (3) to make any false record or render a false account of the contents of such shipment; (4) not to mark any package or container containing steelhead trout transported or delivered for transportation in interstate commerce on the outside with the name "Steelhead Trout" and the names and addresses of the shipper and consignee.

STOCKPILING OF ESSENTIAL FOODSTUFFS AGAINST NATIONAL EMERGENCIES: H. R. 2545 (Hull), a bill to provide for the stockpiling, storage, and distribution of essential foodstuffs and other essential items for the sustenance of the civilian population of the United States, its Territories, possessions, and the District of Columbia in the event of enemy attack or other disaster; to the Committee on Armed Services; introduced in House January 15.

TRADE AGREEMENT ACT EXTENSION: H. R. 670 (Thomson of Wyoming), a bill to extend the authority of the President to enter into trade agreements under section 350 of the Tariff Act of 1930, and for other purposes; to the Committee on Ways and Means; introduced in House January 7.

TUNA IMPORT REGULATION: H. R. 443 (Utt), a bill to regulate the importation of tuna; also H. R. 673 (Thomson of Wyoming); H. R. 682 (Wilson); H. R. 683 (Wilson); to Committee on Ways and Means; all introduced in House January 7.

TUNA INDUSTRY STABILIZATION: H. R. 442 (Utt), a bill to stabilize the tuna fishing industry;

also H. R. 447 (Wilson); to the Committee on Merchant Marine and Fisheries; both introduced in House January 7 and similar to H. R. 442.

UNEMPLOYMENT RELIEF IN DEPRESSED AREAS: H. R. 71 (Celler), a bill to establish an effective program to alleviate conditions of excessive unemployment in certain economically depressed areas. Also H. R. 95 (Farbstein) and H. R. 407 (Perkins); to the Committee on Ways and Means.

Also H. R. 111 (Mrs. Kee), H. R. 1001 (Denton), H. R. 1034 (Multer), H. R. 1072 (Vanik), H. R. 1249 (Gray), H. R. 1322 (Price), H. R. 1377 (Walter), H. R. 1770 (Ashley); all introduced in House January 7; all to Committee on Banking and Currency.

Also S. 268 (Scott), to Committee on Banking and Currency, introduced in Senate January 14. Also H. R. 2394 (Dollinger), introduced in House January 15, to Committee on Ways and Means. All similar to H. R. 71.

WAGES: H. R. 83 (Celler), a bill to amend the Fair Labor Standards Act of 1938 so as to increase the minimum hourly wage from \$1 to \$1.25; also H. R. 386 (Lesinski), H. R. 253 (Rooney), H. R. 188 (Lane), H. R. 429 (Roosevelt), H. R. 450 (Zelenko), H. R. 777 (Green) of Pennsylvania, H. R. 853 (Multer), H. R. 955 (Shelley), H. R. 1198 (Wier); all to Committee on Education and Labor and introduced in House January 7.

Also H. R. 1906 (Dollinger), introduced in House January 9; also H. R. 2205 (O'Hara of Illinois) introduced in House January 12.

Also H. R. 2435 (Libonati), introduced in House January 15. All similar to H. R. 83 and to Committee on Education and Labor.

WATER CONSERVATION ACT OF 1959: H. R. 8 (Trimble), a bill to promote and establish policy and procedure for the development of water resources of lakes, rivers, and streams; to the Committee on Public Works; introduced in the House January 7. Among other things provides that the development of water resources by the United States shall be based upon adequate and reliable data and shall be so planned and prosecuted on a comprehensive multiple-purpose basis to achieve maximum sustained usefulness of resources for all beneficial purposes; to protect and promote commerce among the several States, and the general welfare, security, and defense of the United States, and for other purposes.

WEATHER STATION IN GULF: H. R. 481 (Colmer), a bill to provide that one floating ocean station shall be maintained at all times in the Gulf of Mexico to provide storm warnings for States bordering on the Gulf of Mexico; to the Committee on Merchant Marine and Fisheries; introduced in House January 7.

